



## Char Siew

NIBBLEDISH CONTRIBUTOR

### Ingredients

500 gr pork  
2 garlic cloves, crushed  
2 tablespoons dry sherry  
2 tablespoons hoisin sauce  
1 tablespoon ketchup  
1 1/2 tablespoon soy sauce  
1 tablespoon liquid honey  
1 1/2 tablespoon brown sugar  
pinch of fivespice powder

### Instructions

Maybe not the most of authentic recipes for char siew. But everything is available in my (western) supermarket and the result is pretty much what i expect from chaw siew. In the Netherlands it's often eaten on a sandwich. Alot of Surinamese shops sell sandwiches, more like a little baguette, with all sorts of chinese/indian/indonesian styled (but maybe not all 100% authentic) toppings. My char siew mainly finds its way into fried rice. Maybe also not too authentic, but who cares =)

How:

Cut the pork into thin strips. Mix all the ingredients together. Let the pork marinate as long as possible, but at least 2 hours.

Normally one would bake the char siew in a hot oven. Basting it every now and then with leftover marinade. Sadly my tiny apartment has no oven =( I put all the pork with all

---

the marinade in a little non-stick pan and let it slowly bubble away till everything is cooked and it's a dark brown and sticky goo.

Note - the picture is not the finished char siew. Just a snap from the fridge while marinating.